

Dogwood Catering Launches Expanded Fraternity Catering Services

Chef/Owner Will Adamek of Dogwood Catering expands the company's services by offering more Fraternity and Sorority Houses on college campuses meal plans. Chef Will assigns one trained chef per house, to prepare made-from-scratch menus based heavily on feedback of the members.

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In light of the difficulty college administrations face in bringing the taste, nutrition, and comfort of home cooked meals to their students, Dogwood Catering has decided to step up to the plate to give students this unique benefit. Chef/Owner Will Adamek has 9 years of experience in providing college meal plans for fraternity houses, and is ready to expand the offering to more clients.

The college catering package includes a custom-built meal plan which ensures the students get a variety of snacks, exciting lunch ideas, and high nutritional value dinner meals. The goal behind this is to give the college students the support they need as they focus on their academics.

Preparing and planning for such meals usually involves a lot of details. Bearing in mind the student population, Dogwood Catering will draw heavily on its experience in the catering industry to ensure this process is smooth and the service provided is exquisite.

One of the difficulties students have been encountering as they join schools which are far away from their homes is the aspect of adapting to the meals offered in their respective school cafeterias. For those who had honed their cooking skills from home, they may opt to cook for themselves, but even this is not sustainable because after a while, they run out of money. Some colleges may not allow due to safety reasons for students to cook in their halls of residence apart from warming foods in their microwaves.

It is on this premise that Dogwood Catering came up with fraternity meal plans to bridge the gap and effectively feed students with nutritious foods while maintaining a fair pricing for them.

Among the qualities Dogwood Catering builds into its meal plans is the fact that food is made from scratch. The sourcing of the ingredients and the combinations of foods are intentionally done with the student in mind and this assures them of high quality meals. It also helps them to fight against the eating of unhealthy junk meals which tend to be costlier, but offer little nutritional value.

The company appreciates that college students have different preferences and food habits some of which are occasioned by medical conditions. In this regard, the catering is customized to accommodate the various food preferences. There is vegetarian, allergy food options, as well as gluten-free. Some of these meals are not readily available in college dining halls and therefore students with such special needs require someone who understands them.

Cost-effectiveness of the meals served by the catering company helps students budget for their money and get value from it as well. Since Dogwood Catering does bulk sourcing of the ingredients, it enjoys huge discounts that it passes over to the students in form of reduced prices on their meals.

The menus the company builds are primarily based on house feedback which means they are tailored to meet the needs of the students. It also includes the latest additions on the local cuisines to the delight of the students' taste buds.

While it is a fact that Dogwood Catering handles other categories of clients including corporates and

special events, the manner in which it handles them shows a clear distinction and an understanding of the audience being served. Students have unique personalities and the company intends to blend into this by deploying its highly qualified and experienced Chefs. To top it off, the catering company will observe the same standard of cleanliness as that observed when serving their other clientele.

It is the mission of Dogwood Catering to ensure its passion for innovative menus and customer service is felt all through to the college fraternity. Even in college events, the company has the resources and experience to provide high quality meal plans within budget.

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